



Merry
Christmas

THREESIDES ULTIMATE
2020 DRINKS GUIDE



Threesides Ultimate 2020 Drinks Guide

Now - it's time for a quiet drink.....

Did 2020 leave a good or a bad taste in your mouth? Maybe you felt like hitting the bottle at times throughout the year or like some - you found the smarts to cut down your alcohol intake or quit drinking all together.

In honour of this crazy year - The team squeezed their creative juices into the marketing shaker one more time and came up with the '2020 Threesides Drinks Guide'. A bit like those primary school cook books you all had to buy, this time only for grown-ups.

Inspiration came from all of this year's events, great and small, where bushfires, choking smoke, pelting hailing and a killer pandemic all stole the spotlight way too often. But we're all still here, smiles on faces, families that are safe and lucky to have the time to reflect on a year that nobody saw coming.

Have a read, have a laugh and if you have all the ingredients, have a drink.

Kick back and give 2020 what it deserves..... a big Cheers

Enjoy
Responsibly



TODD
The Shitstorm Martini



RACHEL
Espresso Martini



LAUREN G
Let's Call the Whole
Thing Off



LAUREN A
Support Local



MATHIAS
Teams' Drinks



AARON
The Zoom Zoom Negroni



TIM
The 'Queensland
Quarantini'



BRITTANY
Wine on the Go



ART
The Coronavirus
Time Machine Caipirinha



PATRICK
The Apple Backburn



RUBY
The Amalfi Coast Summer



CLAUDIA
The Texas Margarita



KRISTEN
The 'Gotta Get TP' 'Tini

This year has been like no other and we would not have got through without the support of our clients, both new and long-term relationships. Although there have been tough times, we have been reminded on many occasions, how much we love what we do and care about the people we work with. Reminders like phone calls to see how we are going, support of our services when we know your own organisations are only just coping and the friendships that have endured with our clients throughout this year.

We know that our community still has a long time to recover from the hardships of this year so it made sense to us this year, in lieu of client Christmas gifts, to donate to two organisations close to our hearts, Menslink and Parkinson's ACT. Through Menslink, our donation will support the wellbeing and resilience of young men across our region and our donation to Parkinson's ACT will assist people living with Parkinson's in the ACT to live their best life.

From Todd, Rachel and the Threesides Team



What You'll Need

Feel like making everything in this guide? Here's the shopping list to make your dream a reality.

- | | | | | | |
|--------------------------|---|--------------------------|-----------------------------------|--------------------------|-------------------|
| <input type="checkbox"/> | Underground Spirits Gin | <input type="checkbox"/> | Patron Anejo | <input type="checkbox"/> | Mint |
| <input type="checkbox"/> | Underground Spirits Vodka | <input type="checkbox"/> | Tequila | <input type="checkbox"/> | Jalapenos |
| <input type="checkbox"/> | Underground Spirits Caramel Vodka | <input type="checkbox"/> | Cachaca | <input type="checkbox"/> | Pineapple wedges |
| <input type="checkbox"/> | Underground Spirits Ad Crescendum Native Gin | <input type="checkbox"/> | Grand Marnier | <input type="checkbox"/> | Raw Sugar |
| <input type="checkbox"/> | Underground Spirits Shiraz Gin with Tasmanian Pepperberries | <input type="checkbox"/> | Fevertree Light Tonic | <input type="checkbox"/> | Ice |
| <input type="checkbox"/> | Vermouth | <input type="checkbox"/> | Espresso Coffee | <input type="checkbox"/> | COVID-safe App |
| <input type="checkbox"/> | Australian Bitters Company Orange Bitters | <input type="checkbox"/> | Sugar Syrup | <input type="checkbox"/> | Old Teams Invite |
| <input type="checkbox"/> | Antica Formula | <input type="checkbox"/> | Pineapple Juice | <input type="checkbox"/> | Convenience Store |
| <input type="checkbox"/> | Wine of choice | <input type="checkbox"/> | Apple Juice | | |
| <input type="checkbox"/> | Campari | <input type="checkbox"/> | Banana | | |
| <input type="checkbox"/> | Cointreau | <input type="checkbox"/> | Smoked Olive | | |
| <input type="checkbox"/> | Fireball Whiskey | <input type="checkbox"/> | Lime | | |
| <input type="checkbox"/> | Galliano Vanilla Liqueur | <input type="checkbox"/> | Blood Orange | | |
| | | <input type="checkbox"/> | Cinnamon | | |
| | | <input type="checkbox"/> | Cinnamon stick or brown rim sugar | | |



The Shitstorm Martini

CREATED BY
**TODD
WRIGHT**

INGREDIENTS

- 60mL Underground Spirits Gin
- 30mL Underground Spirits Vodka
- 10mL Vermouth
- 1 smoked olive - Garnish
- 1 COVID-Safe App

METHOD

Get 2 glasses (make one a martini glass) and make the other one any old glass from the cupboard that you would never drink a martini out of and had no plans to use ever again (like a vegemite jar).

Fill a shaker with hail (like the stuff from Feb), failing that just use ice.

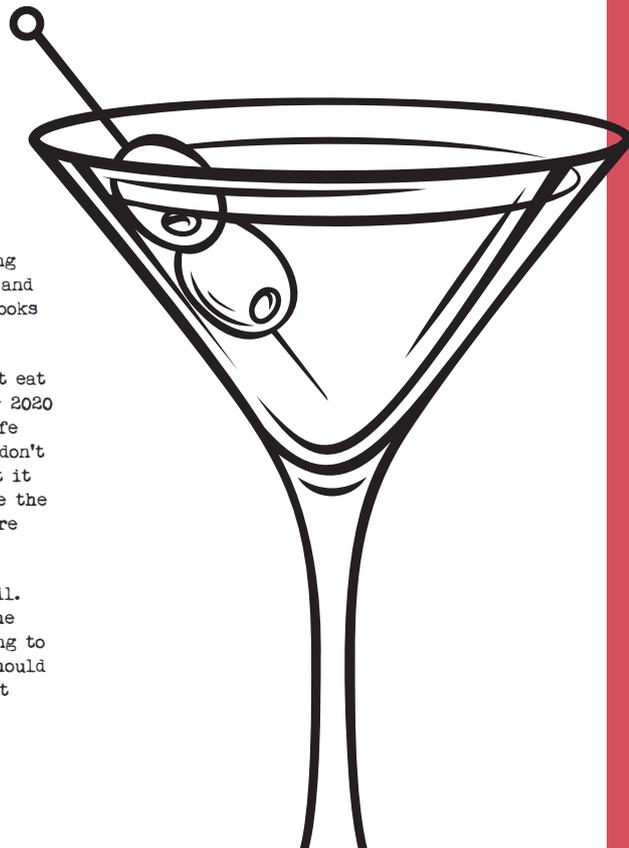
Pour all ingredients over ice and shake it. Not softly, really shake it, hard till you feel like your arms are going to drop off.

Pour into the martini glass then quickly pour into the second glass, pretend like you are changing plans aimlessly without notice. Now pour it back into the martini glass and so on ensuring you spill some along the way just to really annoy you. If you are drinking with friends, to keep up appearances, finish

it in the martini glass. If you are isolating at home, have stopped going out because you can't get a booking and don't give a shit what your drink looks like, just use the vegemite jar.

Garnish with a smoked olive (or just eat it) to get the real taste of January 2020 in your mouth. Oh and the COVID-Safe app, make sure you download it but don't worry about it too much - turns out it doesn't really help anyway. Just use the QR code to check-in wherever you are drinking.

Be warned - this is a strong cocktail. It's designed to wash away any of the bad juju from 2020 (without resorting to drinking sanitiser or bleach) and should only be drunk in a safe environment away from sharp objects.



Espresso Martini

CREATED BY
**RACHEL
WRIGHT**

INSPIRATION

Because why should I have to choose between coffee and alcohol this year?

In the year where work/life balance was not a thing and it was never clear when work started, school ended and life began, I think it's fair to say that the time when it was too late for a latte and ok to have an espresso martini got earlier and earlier. I dedicate my drink to all the parents who had to home school this year a kindergarten child and to Thermomix that made espresso martinis easier to make than my morning coffee. And of course, Underground Spirits that supplied all the alcohol for my favourite drink.

INGREDIENTS

Thermomix Recipe

- 30g raw sugar
- 100g espresso coffee, cooled
- 75g Underground Signature Vodka
- 75g Underground Caramel Vodka
- 400g ice

Shaker Recipe

- 20mL fresh espresso
- 30mL Underground Signature Vodka
- 30mL Underground Caramel Vodka
- 10mL sugar syrup
- 400g ice

METHOD

- Mill raw sugar 15sec/speed 10.
- Add remaining ingredients and whiz 20 sec/speed 4.
- Quickly insert basket and strain into martini glasses.
- Add everything to shaker with ice and double strain into martini glasses.





CREATED BY
**LAUREN
GRIFFITHS**

Let's call the whole thing off

INSPIRATION

2020 was the year everything was cancelled.

Cancelled events, school, sports, live music, restaurants, bars.

Cancelled travel. Cancelled long service leave.

But, the one thing waiting at the end of each day, was my favourite G&T.
And they haven't cancelled alcohol, yet...

INGREDIENTS

- 45mL of Underground Spirits Ad Crescendum Native Gin
- Fevertree Light Tonic
- A few drops of Australian Bitters Company Orange Bitters
- A slice of dried blood orange to garnish

METHOD

Chill your glass and add ice.

Pour over the gin and stir to chill.

Top with tonic and garnish.

Add your bitters (not that I'm bitter or anything).

Support Local

CREATED BY
**LAUREN
ALLEN**

INSPIRATION

The first half of 2020 started with sampling a LOT of boutique wine and beer, all in the name of supporting small local businesses and making the most of ISO.

The second half looked a little different with baby #2 on the way - boutique beer and wine has been substituted for the non-alcoholic kind.

So no matter what you are drinking, just buy local. Support local markers, farmers, wine makers, distillers and brewers in your own back yard and keep our supporting our local economy, jobs and families.



CREATED BY
**MATHIAS
EVERSON**

Teams' drinks



INSPIRATION

It's Friday afternoon, as you're sitting in your room, contemplating if it's late enough to submit your timesheet and start the weekend.

The Microsoft Teams notification pops up - 'Join the team for beer o'clock'. In an effort to ensure that office morale is kept high during lockdown, your bosses are encouraging social interaction.

Realising that you're out of supplies, you join the meeting, and share your selfie as you wander to the convenience store to purchase your beverage of choice.

Once you're back home, you pull up Teams on your computer, and realise it's just you in the meeting. Turns out everyone else's been back in the office and out for socially distanced drinks IRL.

INGREDIENTS

- 1 x old Teams invitation
- 1 x nearby convenience store
- No drinks on hand

METHOD

Pull up the old teams invite and join the meeting on your phone. (Here's the link if you've forgotten it: [Click here to join the meeting.](#))

Whilst on the call, head off to your closest convenience store to purchase some overpriced drink of choice.

Enjoy - even if there's no one else to join you - it's a work meeting, so it's important you don't get interrupted.



The Zoom Zoom Negroni

CREATED BY
**AARON
RIDLEY**



INGREDIENTS

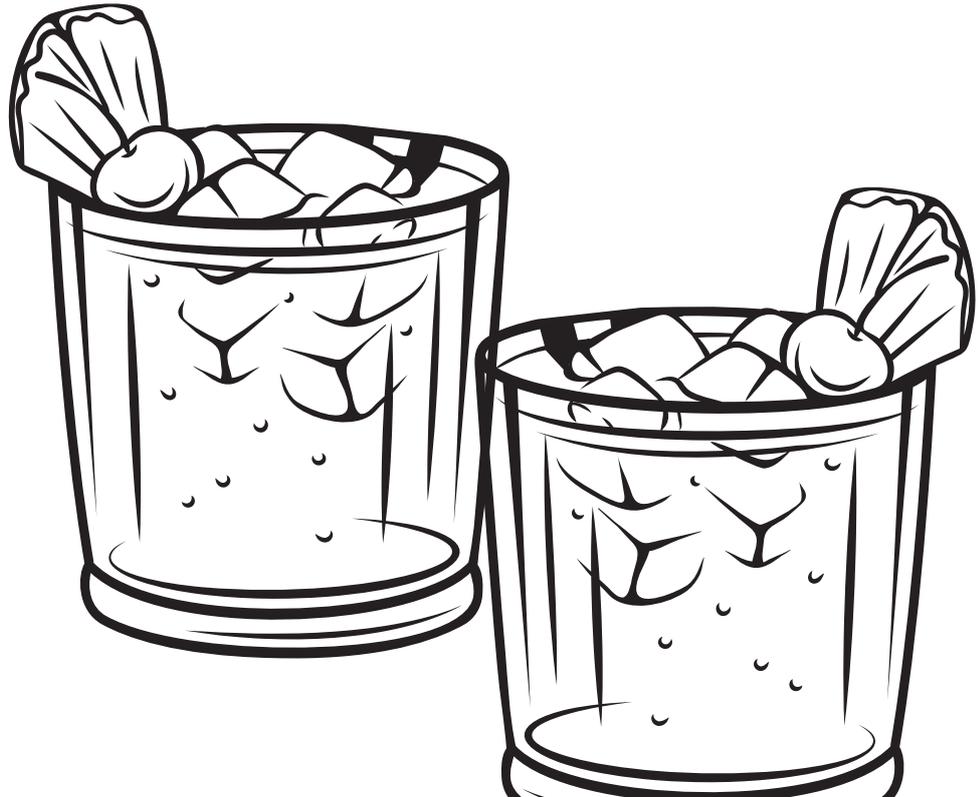
Isolate all of the individual ingredients, in equal measures

- 30mL Underground Spirits Shiraz Gin with Tasmanian Pepperberries.
- 30mL Antica Formula
- 30mL Campari

METHOD

Be careful not to shake, stir or mix. Place a postcard behind each shot and imagine you are somewhere exotic.

Wait for instructions.. 'Um.. you're on mute' 'hey.. hello.. can you hear me.. you're on mute'





CREATED BY
**TIM
HALLING**

The 'Queensland Quarantini'

INGREDIENTS

- 30mL Cointreau
- 30mL pineapple juice
- 45mL gin
- 15mL apple juice
- Banana wheel as garnish

METHOD

Lock all doors.

Add Cointreau, gin, pineapple juice and apple juice into a cocktail shaker with ice.

Shake well for 10-15 seconds or until the next update on the QLD border. Whichever comes first.

Strain into an ideally chilled cocktail glass sitting at a minimum of 1.5 metres away from any other glasses.

Top up with champagne, garnish with a slice of banana or a toilet paper square.

Wine on the Go

CREATED BY
**BRITTANY
JAMIESON**



INSPIRATION

For the parents who have little time to themselves while they juggle toddlers, dogs (who act like toddlers) and living with their parents.

INGREDIENTS

- Bottle of wine from the cupboard (what ever you stocked up on during lockdown)
- Straw (or two, to connect together)

METHOD

Open wine. Put straw in (connect if required). Drink.

And best of all - no washing up.



The Coronavirus Time Machine Caipirinha

CREATED BY
**ART
ZABALOV**



INSPIRATION

This cocktail is perfect for those who wish they could just jump in a time machine and travel to a time when coronavirus is no more (and a place that's warm and sunny), but instead have to enjoy social distancing, looming lockdowns and an occasional nasal swab. Day drinking is legit during COVID, right?

INGREDIENTS

- 60mL cachaça
- 1 lime, quartered
- 2 tablespoons superfine sugar
- Ice cubes

METHOD

Cut the lime in half, lengthwise, and remove the pith in the middle. Put the lime pieces with the flesh up in the cocktail shaker or glass, and add the sugar on top of them. With the muddler, gently press the lime pieces to release the juice. Add the ice cubes and cacha a to the cocktail shaker and shake it.

The Apple Backburn

CREATED BY
**PATRICK
WOODS**



INSPIRATION

The perfect way to get your night off to a hot start. The Apple Backburn is the perfect combination of Fireball's signature cinnamon spice with the smooth vanilla-ey sweetness from Galliano. This one tastes like eating apple pie around a campfire on a warm summer evening - but be warned: if your night gets crazy enough you might not even remember the burn that kicked off the party.

INGREDIENTS

- 30mL Fireball Whiskey
- 30mL Galliano Vanilla Liqueur
- 120mL cloudy apple juice
- A pinch of ground cinnamon
- Cinnamon stick or brown rim sugar optional as a garnish

METHOD

Wet the rim of your glass a touch and rim with brown sugar.

Mix the Fireball, Galliano, apple juice and cinnamon in a martini shaker. Pour into your sugared glass.

Serve chilled with the cinnamon stick for stirring.

The Amalfi Coast Summer*

that could have been

CREATED BY
**RUBY
BECKER**

INSPIRATION *Non-refundable in the case of a pandemic.

The years of saving and planning for the big Europe trip followed by a phase of denial about how severe and long-lasting COVID-19 would be, all to hit March 2020 and realise the furthest travel I'd be doing this year is down the South Coast.

This cocktail is perfect for summer and to make you forget your money is still tied up in a travel agency that has since gone into administration.

INGREDIENTS

- Big handful of fresh mint
- 1 1/2 limes quartered
- 30mL sugar syrup
- 60mL Patron Anejo or other Reposado or Anejo Tequila
- 2 cups ice cubes
- 1 cup soda water
- sprigs of mint for garnish

METHOD

Place the ice cubes, mint leaves, Tequila and simple syrup in the blender or cocktail shaker. Squeeze in the juice from the limes and divide the limes between each glass. Blend or shake until well combined. Divide between the glasses and top with soda water and sprigs of mint.



The Texas Margarita

CREATED BY
**CLAUDIA
TETREAULT-PERCY**

INSPIRATION In honour of my last overseas home

2020 has been a melting pot of heat (bushfires, for example) and what better way to represent a massive year than with an everything-is-bigger-in-Texas, spicy as hell Margarita.

The Texas Margarita, just like 2020, provides a roller coaster for the senses; because what could be more all over the place than...

- ## **INGREDIENTS**
- 90mL Tequila
 - 20mL Grand Marnier
 - 20mL fresh lime juice
 - 45mL pineapple juice
 - 45mL sugar syrup
 - 1-2 jalapenos, seeded
 - pineapple wedge for serving

METHOD

2020 deserves a dramatic finish - so add those jalapenos and maybe even chuck a few habaneros in there. Because there's no better way to say "Thank god I'm alive" than with tequila.



The 'Gotta Get TP' Tini

CREATED BY
**KRISTEN
ZOTTI**



INSPIRATION

The shops are out of hand sani, there's no pasta on the shelves. Your toddler just threw your last roll of TP into the toilet bowl. Crap.

But you're NOT going to panic. You just need to take a breath and take control. You need a plan. You need a martini.

This tittle will wake you up, AND get you moving like the speed of light through to Aisle 9 to Charny Woolies when they re-stock their 3-ply. Bottoms up.

INGREDIENTS

- 40mL Underground Signature Vodka
- 20mL Kahlua
- 20mL espresso coffee, cooled
- 3 coffee beans, garnish

METHOD

Put on your mask.

Place the vodka, Kahlua and espresso in a cocktail shaker with ice.

Wash hands for 20 seconds.

Shake vigorously 10 times, then pour briskly into a cocktail glass. (Scrape out foam inside if necessary).

Sanitise.

Garnish with 3 coffee beans and serve. immediately.

Remove mask and enjoy.



Download a
copy of this
guide here.

THREESIDES
MARKETING